



Wedding Event Menus

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Welcome to Sir Loin's Destination Catering

*S*ir Loin's has been providing sophisticated Catering services for over 25 years, committed to providing our clients an exceptional Culinary experience. Your menus are customized specifically for your event. Using only the finest local ingredients available, we prepare, cook and serve on-site, guaranteeing freshness and quality.

Our fleet of state-of-the-art enclosed mobile kitchens enables us to professionally prepare and cook your personalized menu on-site, anywhere!

Sir Loin's trained staff will provide you with unparalleled service, attention to detail and timing. Your special event demands perfection without stress.

Our mission is to provide you with an unforgettable day that creates lasting memories and exceeds all of your expectations from our first meeting until your last dance.

*Thank you for allowing us
the opportunity to be an
important part of your special day!*





Inclusives

Complimentary consultation with our professional advisor

Menu tasting with our Executive Chef

*Lead coordinator at your service
throughout the event*

*Professional service staff to tend
to your guests and your wedding party*

*Service of passed Hors d'oeuvres during photos for you
that mirror your selection for your guests*

Ice water with Lemon garnish for all of guests

Personal Dinner service for the Wedding Couple

Wrapping of your cake top for your One Year Anniversary

A large selection of rental items & liners for the ease of one-stop-shopping

***Please inform us if anyone in attendance has a food allergy.*

****Ask about our Gluten free options.*

***** Travel fee depends upon distance*

Introductions

Assortment of Imported and Domestic Cheeses

Presented with Crackers and Fruit

Seasonal Fruit Display

Enjoyed with Honey Yogurt sauce

Crisp Seasonal Vegetable Crudite Platter

Displayed with Creamy Dip

Irish Smoked Salmon Display

Served with Crostinis, Capers, diced Bermuda Onions and chopped egg

Shrimp Cocktail

Chilled Firm Jumbo Shrimp Cocktail

Mediterranean Platter

Hummus, Tabouli, Olive Tapenade, grilled Vegetables & Eggplant, Artichoke Hearts, fresh Pita Rounds

Antipasto Display

Artisan Italian Meats, Cheeses and Grilled Vegetables, Olives Drizzled w/ EVOO and fresh Herbs and Focaccia Bread

Chef's Charcuterie Board

Smoked Cured Meats & Sausage, Domestic & Imported Cheeses, Olives, Nuts w/ French Bread Crostinis and assorted Crackers

Crisp Tortilla Chips, Fresh Salsa & Guacamole Display

Baked Brie En Croute

Enhanced w/ Apricot Chutney Served w/ French Bread Crostinis and assorted Crackers

Warm Kale and Artichoke Dip

Served with Fresh assorted Bread Cubes

Active Appetizer Stations

Chef attended Action Stations are used primarily for heavy Hors d'oeuvre events that typically last 3 hours. The event would start with passed hors d'oeuvres and the Action Station would open when most of the guests arrive.

* Restrictions Apply*

Atlantic Ocean Fresh Raw Bar

Shucked On-Site—Local Oysters, Little Necks, and Jumbo Shrimp Cocktail
Enjoyed w/ Lemons, Cocktail sauce and Our Mignonette sauce

Pasta Station

Choice of two:

Chicken, Shrimp or Beef

Served with Tri-colored Cheese Tortellini or Bowtie Pasta; Roasted Sweet Garlic Olive Oil, Garlic & Herb White Wine Sauce, Fresh Tomato Basil Gravy, Alfredo Sauce

Stir Fry Served with fresh Vegetable Mélange

Beef, Chicken, and Shrimp

Grilled Cheese

Sharp Provolone, Smoked Gouda, Sharp Cheddar, Buffalo Mozzarella, Roquefort, Sliced Avocado, Pear, Apple, Tomato, Canadian Bacon, Grilled Chicken, fresh Herbs

Slider Station

Choice of two:

Pulled Pork, Chicken, Beef, Turkey, Vegetarian

Atlantic Lobster & Lump Crabmeat

Creamy Macaroni & Cheese Station

Choice of two:

Housemade BBQ Pulled Pork

Buffalo Chicken

Applewood Smoked Bacon

Smoked BBQ Glazed Beef Brisket

Fresh Atlantic Lobster

Pulled Huli Huli Chicken

Jamaican Shrimp

Whipped Potato or Baked Potato Bar

Applewood Bacon, Scallions, Sour Cream, Cheddar Cheese, Blue cheese, Caramelized Onions, Sautéed Mushrooms, Broccoli

*Chef charge for each attended station

Cocktail Appetizers (cold)

Seasonal Fruit Skewers

Anointed w/ Honey Yogurt

Honeydew Melon

Wrapped in Prosciutto

Caprese Skewer

w/ Extra Virgin Olive Oil and Balsamic Vinegar Demi-Glaze

Smoked Turkey

Wrapped fresh Asparagus

Antipasti Skewers

Provolone, Genoa Salami, Tomato, Basil, Cheese Tortellini

Shrimp & Snow Pea

Chilled Dijon Marinated Shrimp Wrapped in fresh Snow Pea

Carved Spicy Rubbed Beef Tenderloin

With Crumbled Bleu Cheese and Caramelized Onions on French Bread

Lump Crab Salad on Cucumber Rounds

Crabmeat Stuffed Cherry Tomatoes

Shrimp and Tomato Bruschetta

Assorted Crostinis

Choose 2

Beef Filet w/ Horseradish Cream

Goat Cheese & Sundried Tomato Pesto

Avocado, Tomato & Basil

Shrimp & Dill Salad

Artichoke & Olive Tapenade

Lump Crab Parmesan, Crab Loius add \$

Chilled Soup Shooters

Watermelon Gazpacho

Passion Fruit Melon

Cocktail Appetizers (hot)

Stuffed Mushrooms

Choice of Spinach & Feta; Broccoli & Aged Cheddar; Andouille Sausage & Pepper; Grilled Vegetable

Lump Crab Parmesan Puff Pastry

Tender Marinated Beef Skewers

Teriyaki, Cajun or Rosemary Garlic

Chicken Tenderlion Skewers

Pesto, Sezchuan, Sweet N' Sour, Buffalo

Sherried Lobster Parmesan Puff Pastry

So Decadent!

Broccoli Cheddar En Croute Bites

Tender Beef Wellington

Boasting a Wild Mushroom Duxelle

Char Grilled Rosemary Garlic Lamb Lollipops

Grilled Local Scallops Wrapped in Applewood Smoked Bacon

Risotto Arancini

Roasted Tomato Coulis

Oysters Rockefeller

New England fresh Oysters

Clams Casino

Our Pulled Pork or Chicken

Quesadilla "Nest"

w/ Tomato Salsa, Guacamole, and Sour Cream

Asparagus and Asiago

Wrapped in a Puff Pastry

Soup Shooters

Lobster Bisque Tomato Basil w/Gr. Cheese

Southwest Chicken Tortilla

*Pricing subject to change due to market pricing

Plated Entrée Selections

Soup Starters

New England Style Clam Corn or Seafood Chowder
Creamy Potato-Leek • Butternut Apple Bisque
Creamy Southwest Chicken • Lobster Bisque • Minestrone
Spinach and White Bean

All Entrees include Salad, Starch, Vegetable and fresh baked Rolls & Butter

Chicken

Chicken Picatta

Sautéed in a White Wine Lemon-Garlic Beurre Blanc

Chicken Gervais

Stuffed w/ Grilled Asparagus, Sun Dried Tomatoes, and Goat Cheese

Roasted Statler Chicken

Chicken Florentine

Stuffed w/ A Fresh Baby Spinach and Feta Cheese Stuffing topped w/ Sauce Poulet

Chicken Chardon

Parmesan-Panko Encrusted Topped w/ Heirloom Tomato, Fresh Herbs, Finished w/ Wild Mushroom Sauce

Beef

Fillet Mignon

Char Grilled 8 oz. Fillet Mignon w/ Maitre d' Hotel Butter

Prime Rib

Roasted Prime Rib anointed w/ our savory Beef Au Jus

Grilled New York Sirloin

Char Grilled 12 oz. New York Sirloin topped w/ our Herb Butter

Chargrilled Bistro Tenderloin

Shallot Red Wine Demi

Braised English Style Short Ribs

Pearl Onions & Bacon Bourdelaise

Rack of Lamb

Fresh Rosemary Garlic, Dijon Mustard Crusted, Demi

Surf and Turf

Petite Fillet on a crostini w/ Grilled Shrimp Scampi Skewer

Seafood

Fresh Caught Mediterranean Style Haddock

w/ Spinach, Sun Dried Tomato, and Feta

Grilled Atlantic Salmon

Kissed w/ Hawaiian Glaze - Pineapple/Honey

Grilled Fresh Swordfish

topped w/ Pear and Garlic Ginger Sauce or Dill Butter

Clam Bake

New England's freshest!

Native Steamers, New England Clam Chowder, Whole 1 1/2 lb Local Lobster, Parsley Parmesan New Potatoes, Native Corn on the Cob

Vegetarian

Napoleon Vegetable Stack

w/ Provolone Cheese and Balsamic Drizzle

Stuffed Portabella Mushroom

w/ Baby Spinach, Feta, & Roasted Tomato

Mediterranean Eggplant Rouillard

Roasted Garlic, Chick Peas, Sundried Tomato, Carmelized Onion, Roasted Red Peppers & Spinach, Thin Sliced Eggplant w/ Tzatziki Cucumber Sauce

Children Meals

Penne Pasta w/ Butter, Alfredo or Marinara

Macaroni & Cheese

Chicken Fingers & French Fries

Buffet Selections

Entrees include Tossed Mixed Greens Salad, Starch and Vegetable Choices

Entrée Selections

Choice of 2 • Choice of 3

Sautéed Chicken Picatta

Finished in Lemon, White Wine Beurre Blanc, Capers

Stuffed Mediterranean Chicken Breast

Spinach, Sundried Tomato & Feta Cheese

Chicken Marsala

Mushroom, Marsala Wine Demi Glaze

Chicken Broccoli Penne Alfredo

Chicken Chardon

Parmesan-Panko Encrusted Topped with Heirloom Tomato,

Fresh Herbs, Finished w/Wild Mushroom Sauce

Char Grilled Sirloin Tips

w/ Onions & Mushrooms

Carved Bistro Tenderloin

with Mushroom Bordelaise Sauce

Braised English Style Short Ribs

Pearl Onion, Bacon Bordelaise

Mediterranean Eggplant Rouillard

Roasted Garlic, Chick Peas, Sundried Tomato, Carmelized Onion, Spinach

& Thinly Sliced Eggplant w/Tzatziki Cucumber Sauce

Baked Fresh Haddock

Buttery Crumb Topping

Fresh Atlantic Salmon

Lemon, Dill Beurre Blanc

Grilled Swordfish

Maitrè d'Hotel Butter

Upgrade to Carving Station

Slow Roasted Prime Rib

Roast New York Sirloin

Roasted Turkey Breast

Steamship Round of Beef

Italian Porchetta

Roasted Beef Wellington

Chef fee For Carving

Sides

Vegetables

Char Grilled Vegetable Mélange

Fresh Green Beans (seasonal)

Steamed Seasoned Broccoli

Grilled Asparagus w/ a Balsamic Glaze (seasonal)

Roasted Brussel Sprouts w /Bacon

Honey Ginger Roasted Carrots

Roasted Maple Butternut Squash

Roasted Root Vegetable (seasonal)

Crisp Snowpeas w/ Slivered Carrots
& Sweet Red Peppers

Starch

Garlic Roasted Potatoes

Whipped Parmesan Potatoes

Baked Idaho Potatoes

Mushroom Wild Rice Pilaf

Pistachio & Cranberry Rice

Confetti Rice

Roasted Sweet Potatoes

Au Gratin Potatoes

Twice Baked Potatoes

Salad Choices

Garden Salad

Tossed Mixed Greens w/ Italian Dressing

Caprese Salad

w/ Buffalo Mozzarella, fresh Basil Leaf, sliced
Plum Tomatoes
and Balsamic Vinaigrette

Crisp Caesar Salad

w/ our Creamy Dressing

Mesclun Salad

Plum Tomatoes

Tossed w/ Balsamic Vinaigrette

Apple Bleu Salad

Fresh Baby Spinich topped w/ sliced Fresh Granny
Smith Apples and crumbled Roquefort Cheese
anointed w/ Balsamic Vinaigrette

Harvest Tossed

Tossed Mixed Greens w/ Craisins , Mandarin
Oranges, Goat Cheese
Candied Pecans and Raspberry Vinaigrette

Antipasto

Tossed Mixed Greens w/ Aged Provolone Cheese,
Prosciutto, Genoa Salami, Pepperoncini, Roasted
Peppers and Olives

Beverage Options

Beer Tap Van

*Vintage van with 6 taps (beer, wine, signature cocktail, mocktail),
Minimum 4 hours of service, cups, napkins and garnishes.*

Tap Trailer

Elegant custom trailer featuring 5 draft lines.

The Social Tavern

First of its kind Mobile Tavern with full bar and complete kitchen.

*Stocked Bar featuring all basic liquors, mixers, garnishes,
Red and White Wine, beer and hard seltzer, cups and napkins.
Mocktail Menu Available*

Beer and Wine Package

*3 Bottled beer and seltzer choices,
red and white wine, prosecco, non alcoholic beverage,
cups, napkins and garnishes.*

Full Bar Package

*Basic liquors, mixers, garnishes, Mocktails
Red and White Wine, beer and hard seltzer, cups and napkins.*

Mimosa Bar

Served with fresh fruit juices and fresh fruit garnishes.

*** Liability insurance included.**

Champagne or White Wine Toast

Sparkling Strawberry Lemonade

Refreshing Lemon Iced Tea

Flavored Coffee Bar

Dessert Upgrades

Key Lime Crumble

Lemon Berry Cheese Cake Delight served in a Martini Glass

White Chocolate Lemon Truffle Balls

Assorted Petit Fours and Mini Italian pastries

Triple Truffle Chocolate Cake

New York Cheesecake - choice of Flavors & Toppings

**Assorted Home Baked Brownie Bars and
Gourmet Chocolate Chip Cookies**

**Mousse Station - White and Dark Chocolate Mousse served in
a Martini Glass with Fresh Berries and Whipped Cream**

Chef Active Station

**Ice Cream Sundae Bar - Vanilla & Chocolate Ice Creams, Assorted
Toppings, Hot Fudge, Strawberry Sauce, Whipped Cream
Attendant Fee:**

**Cannoli Bar – Made-To-Order Cannoli's hand filled with Ricotta Cheese or
Chocolate Fillings, served with Chocolate Shavings, Pistachios, Coconut,
Sprinkles and Walnuts
Chef Fee:**

Wedding Cake Enhancements

Scoop of Vanilla or Chocolate Ice Cream

Lemon or Mixed Berry Sorbet

White or Chocolate Mousse in a Chocolate Cup

**Please inform us if anyone in attendance has a food allergy.*

***Ask about our Gluten free options.*

Decor

Allow us to handle the rentals for you!

***We can order all your tables, chairs, linens,
china, flatware and glassware.***

***Don't hesitate to inquire about specialty items
such as table runners, chair covers or sashes,
charger plates or anything else that will make
the vision for your special day a reality.***

****Prices vary and are subject to change***

Venues

***Stow Acres Country Club
Wachusett Country Club - Boylston
Stone House on the Hill - Holden
Worcester Art Museum
Worcester Ecotarium
The 228 Sterling
Higgins Armory - Worcester
Pompostiticut Farm - Hudson
Thayer Homestead
Holliston Historical Society
Asa Waters Mansion - Millbury
Worcester Historical Museum
Mechanics Hall - Worcester
Broken Creek Vineyard - Westboro
Monoosnock Country Club - Leominster
Hanover Theatre - Worcester
The White Room - Worcester
The American Antiquarian Society - Worcester
Oakholm Farm - Brookfield
Tuckerman Hall - Worcester
Tower Hill Botanical Garden - Boylston, MA***

Wedding Planning Checklist

"A guide for keeping the DIY bride sane while planning her wedding. This easy to follow checklist offers a countdown to your big day listing the most important duties to tackle before you tie the knot. Quickie engagement? Simply bump up your timeline and take care of the most important details first." ~ [My Wedding Reception Ideas](#)

You're engaged! What next?

- Determine your budget
- Meet with family members who are sharing expenses to discuss financial expectations
- Set your wedding date
- Decide on guest size
- Open a Pinterest account (if you don't already have one!)
- Start pinning inspiration photos and ideas
- Research wedding gowns
- Find ceremony site
- Find reception site
- Book officiant
- Book photographer
- Book DJ

Engagement to 9 months before wedding

- Write out rough guest list
- Choose your theme and/or wedding colors
- Choose and ask your wedding party
- Book and take engagement photos
- Order Save the Dates (great time to show off your favorite engagement pics)

Go Shopping:

- Wedding gown
- Headpiece and veil
- Jewelry
- Shoes
- Book caterer
- Book cake maker
- Book florist
- Research wedding day music
- Start diet & exercise routine now to relieve stress and keep skin glowing

8 months to 6 months before wedding

- Create guest list with addresses
- Address and send save the dates
- Register for wedding gifts
- Research honey moon spots
- Submit engagement photo to newspapers
- Shop for wedding party attire
- Discuss wedding colors with mother-of-the-bride and groom to arrange attire
- Research wedding day hairstyles
- Book make-up and hair appointments
- Choose ceremony musicians
- Look at wedding rings

Start shopping for [ceremony & reception decor](#):

- Candles
- Lights
- Centerpieces
- Tablecloths
- Tulle, ribbon, and other fabric
- Signs
- Other props
- Candy buffet decorations
- Dinnerware (If the caterer is not providing)
- Barware
- Other: _____

5 months to 4 months before your wedding

- Attend showers and parties
- Meet with family members to discuss responsibilities of bar, rehearsal dinner, etc.
- Choose and ask readers for your ceremony
- Choose and ask ushers for your ceremony
- Meet with officiant to discuss expectations
- Attend any marriage classes required by your church
- Arrange wedding transportation
- Make reservations and book transportation for honeymoon
- Finalize wedding ring order

Order wedding stationery including:

- Invitations
- Envelopes, seals, and stamps
- Response cards
- Reception cards
- Direction cards
- Thank you cards (unless using a wedding day photo)

Order [ceremony accessories](#):

- Unity candle or sand ceremony set
- Ring bearer pillow
- Flower girl basket
- Aisle runner
- Pew decorations
- Finalize bouquets with florist if needed

Order [reception accessories](#):

- Guest book and/or signature mat and pen
- Napkins
- Guest favors
- Cake serving set
- Garter
- Toasting flutes
- Cake topper
- Card box

3 months to 2 months before your wedding

- Assemble invitations and take one to the post office to have weighed
- Mail out invitations (6-8 weeks before big day)

Finalize arrangements and orders with:

- Caterer
- Cake maker
- Florist
- Ceremony musicians
- DJ
- Photographer

- Use wedding guest list to keep track of the rsvp's that you receive. (Also useful for sending thank you's after your big day)
- Order wedding programs
- Get marriage license (and blood tests if required by your state)

- Purchase the remainder of your decorations

Purchase gifts:

- Bridesmaids
- Groomsmen
- Flower girl
- Ringbearer
- Parents of the bride
- Parents of the groom

- Determine seating arrangements and write out place cards

- Write wedding vows
- Write toasts and speeches
- Finalize bar list and place order

Take care of and arrange legal details:

- Name change
- Bank accounts
- New social security card application

1 month before your wedding

- Make-up and hair run through
- Final fitting for wedding gown
- Remind bridesmaids to schedule alterations
- Organize wedding supplies to make sure you have everything
- Wrap gifts and write cards

Confirm duties with:

- Readers
- Ushers
- Bartenders
- Flower pinners
- Decorators

- Meet with DJ to discuss song lists, name pronunciations, etc.

- Stay hydrated and get plenty of rest

2 weeks before your wedding

- Confirm all services and reservations
- Give final guest count to caterer
- Pick up wedding gown
- Make envelopes for payment to vendors and write out the checks

1 week before your wedding

- Get rest and hydrate, hydrate, hydrate
- Pack for wedding night and honeymoon

Arrange wedding day emergency kit:

- Bobby pins
- Safety pins
- Nail glue
- Hairspray
- Make-up for emergency fixes
- Tissues
- Breath, relax, and enjoy your new lives as husband and wife. Congrats! XOXO

The Call List

Keep all your most important contacts and vendors organized and on hand with this super convenient contact list.

Wedding Gown and Alterations:

Name:

Company:

Phone Number:

Notes:

Photographer:

Name:

Company:

Phone Number:

Notes:

Caterer:

Name:

Company:

Phone Number:

Notes:

Cake Maker:

Name:

Company:

Phone Number:

Notes:

DJ:

Name:

Company:

Phone Number:

Notes:

Florist:

Name:

Company:

Phone Number:

Notes:

Other:

Name:

Company:

Phone Number:

Notes:

Testimonials

*“I can’t say enough about this Catering company!
They’re Amazing! From the first meeting to the end of our Wedding night,
everything was Perfect! I would recommend Sir Loin Catering to anyone and
everyone. And I look forward to using them in the future!”*

Jessica A.–Maynard, Mass.

*“Thanks for Everything you guys did!
You completely fulfilled my vision, and then some.
Timing, Food Presentation, Service, ... Everything! Exceptional!!”*

Marile B.–Northborough, Mass.

*“Sir Loins was by far the easiest vendor that we had to deal with. Open
communication from our initial meeting all the way to our Big day! Just as important,
the food was perfect! I recommend Sir Loins for any event where great food and
friendly service is required.”*

Michael and Jessica–Harvard, Mass.

*“On Time. Staff was professional and diligent.
The presentation of the food was amazing, and tasted just that way.
Sir Loins made our Wedding a memorable day!”*

Christine and Justin–Sunapee, NH.

